

UNUSUAL DESIGN FOR SMALL HOME

Excellent Balance Is Maintained
Between the Exterior and
the Interior.

HAS SEVEN LARGE ROOMS

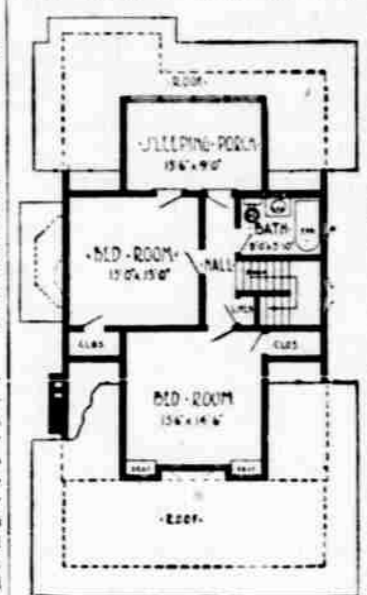
Yet It Has the Appearance of a Little
Bungalow and There Is No Suggestion
of Crowding—Many Con-
veniences Provided.

By WILLIAM A. RADFORD.
Mr. William A. Radford will answer
questions and give advice FREE OF
COST on all subjects pertaining to the
subject of building, for the readers of this
paper. On account of his wide experience
as Editor, Author and Manufacturer, he is,
without doubt, the highest authority
on all these subjects. Address all inquiries
to William A. Radford, No. 1822 Prairie
avenue, Chicago, Ill., and only enclose
two-cent stamp for reply.

There are few people who do not de-
sire an air of coziness in their homes—
that suggestion of snugness which
seems a part of the little bungalow
and extends an invitation to all who
pass by to come into the little home
where comforts are provided in every
nook and corner. This quality seems
to be always associated with a small
home, and those who must have a
larger house are often led to discard
their desire in this direction and center
their attention on arrangement of
rooms only.

Perhaps the arrangement of rooms
is of initial importance in planning a
house, since the family will naturally
derive the greatest benefits from hav-
ing in it rather than standing on the
outside where they can enjoy the out-
ward appearance of it, but there is
more than one reason why the home
builder should expect the architect to
extend the nicety of his design to ex-
terior details and why he should him-

on edge. The two heavy porce-
lains are plastered from the top of the
rail up to the roof, and these are
cupped, in balance with the rail, by a
single course of brick on edge. The
outside-built chimney, in carrying out
the idea established in the porch de-
sign, is built of brick cap at the top.
The roof has a graceful slope, which
is swung out over the porch in a
broad curve. The wide expanse of
roof is broken by the formers, which
are very artistically designed. The
ends of all rafters are exposed and a
unique touch is added in the use of
heavy exposed purlins, built up of
three lengths of timber, under the



Second-Floor Plan.

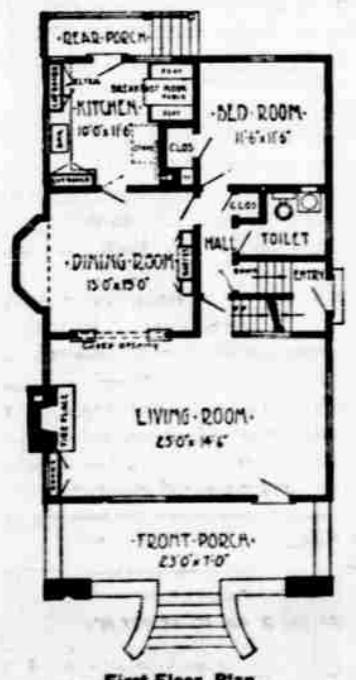
rafters of both the main roof and the
dormer roofs. The appearance is very
striking when the body of the house is
finished in some dark tint with pure
white trim.

Even though this exterior design
seems to have been the chief object
of attention—it is so thoroughly satu-
rated with good ideas—there is also
a continuous store of good points it
design waiting for the person who
opens the heavy oak door with its



An Exceptionally Well-Designed Home.

self be liberal with the architect in
allowing the arrangement of rooms to
be shifted until a balance is obtained
which will favor neither the interior
or the exterior. The home builder's
suggestions are always a help to the
architect and the house design which
is based upon a fundamental skeleton
set in the mind of the owner added to,
refined and polished by the designer,
who is not hampered by a set room
arrangement, is many times the basis
of a home which is far better than the



First-Floor Plan.

dreams of the home builder had pic-
tured it.

In the illustration shown here a
house is pictured which has every ap-
pearance of a little bungalow, with all
of the coziness and homelike atmo-
sphere usually associated with such a
house, and with more than the usual
attention paid to details of finish. Yet
a glance at the floor plans will show
that seven large rooms have been
tucked away within and no sugges-
tion of crowding is evident. The de-
sign is an exceptional one from every
standpoint.

The sides of the house are finished
with alternate wide and narrow rows
of beveled siding, having fancy panel
work set up under the gables. The
porch rail is built up from the ground
line with rough brick, capped with an
overhanging ledge of brick turned up

The KITCHEN CABINET

DESSERTS FOR HOT DAYS.

He knows not his own strength who
has not met adversity.—Ben Johnson.

Our critics and failures are our best
friends.—Chas. Munn.

The food dishes made of buttermilk
or sour milk, egg, fruit juices and sug-
ar, frozen as any ice
cream, are most accept-
able for a change during
the hot weather and
many like the flavor,
finding them more agree-
able than the richer ice
creams.

Midsummer Ice.—Take
a pint each of raspber-
ries and currants, canned
fruit will do. Put the
fruit through a sieve and add a cupful
of sugar and water, using a cupful of
sugar to two of water; cool and add
to the strained juice. Freeze as usual;
serve with a garnish of preserved or
fresh fruit.

Rice With Raspberry Sauce.—Cook
rice and mold in a hollow mold. Turn
on to a platter and surround with ras-
pberry sauce, or jam or the fresh ber-
ries well mixed with sugar.

Raspberry Whip.—It is wise to pre-
pare berries for this dish in their sea-
son. Simply wash them and mix with
an equal bulk of sugar, then put in
sterile jars and seal. Keep in the
ice chest or on the floor of a cool cell-
ar. Take a cupful and a half of the
crushed berries and beat with two
egg whites until stiff enough to stand
in shape. Serve in high glasses with
a soft custard. If fresh berries are
used, add a cupful of powdered sugar
to a cupful and a half of berries.

Raspberry Bavarian Cream.—Take
a cupful and a half of sifted ras-
pberry pulp and juice and the same
amount of heavy cream, a cupful of
sugar, if fruit is fresh, and a table-
spoonful of gelatin, a tablespoonful of
lemon juice and a fourth of a cupful
of water in which the gelatin was
softened. Stir in the fruit juices with
the gelatin until it begins to thicken.
Whip the cream and fold it in, pour
into a mold that has been lightly
greased with olive oil. Chill five hours
and serve with a garnish of fresh ber-
ries or jam.

Angel Food With Berries.—Cut an-
gel food in squares, cover with sweet-
ened crushed berries, top with whipped
cream and serve well chilled. This is
such a simple dessert and yet most
tasty. Sponge cake may be used in
the place of angel food.

LIGHT DESSERTS.

You will realize the vision (not the
idle wish) of your heart, be it base or
beautiful, or a mixture of both, for
you will always gravitate toward that
which you secretly love. Into your
hands will be placed the exact results
of your own thoughts; you will receive
that which you earn, no more, no less.
Whatever your present environment
may be, you will fall or rise with your
own thoughts, your vision, your ideal.
You will become as small as your con-
trolling desire, as great as your domi-
nant aspiration.—James Allen.

At the Palace of Sweets one finds
many new tempting dishes that can
be easily prepared at home. The banana
split or banana royal is one of these.
Split a well-ripened banana in two
and place on a chilled
plate, on the top of the
fruit put a layer of van-
illa ice cream and over
this a little finely chopped or grated
pineapple, a few chopped almonds and
lastly a spoonful of whipped cream
garnished with a cherry.

Walnut Gelatin.—Scald a pint of
sweet milk with two level tablespoon-
fuls of cornstarch; add one-half cupful
of sugar and cook until the starch
is well done. Beat one egg until light,
stir into the slightly cooled custard,
then add a half cupful of chopped
walnuts and a half teaspoonful of van-
illa. Pour into molds and allow to
set. When ready to serve, garnish
with two or three toasted marsh-
mallows.

Marshmallow Glace.—Make a sirup
of a cupful of sugar and one-half cupful
of water, add ten marshmallows
and allow them to melt. Stir and if
too thick add a little hot water to
make a sort of paste; flavor with van-
illa and set aside to cool. Make a
second sirup of a cupful of sugar and
a half cupful of water, when well dis-
solved mix a little of the sirup with
three teaspoonfuls of cocoa; stir into
the sirup and melt the cocoa. Put
portions of vanilla ice cream in sher-
bet cups, pour over some of the
marshmallow mixture and over all the
hot chocolate sirup. Serve immedi-
ately.

Chartreuse of Jelly.—Remove the
center from a round sponge cake, leav-
ing an inch at the bottom and sides.
Into this pour any flavored gelatin
jelly when it is just ready to set.
Serve with a cover of sweetened and
flavored whipped cream and with a
garnish of fresh fruits.

Custards with coconut are deli-
cious. Put the custard in the cups,
then over the top put a generous table-
spoonful of fresh grated coconut and
a grating of orange peel. A little more
sugar will be needed in this custard,
as the coconut increases the bulk.

SALADS FOR HOT DAYS.

To grow a little wiser day by day,
To school my mind and body to obey,
To keep my inner life both clean and strong,
To free my life from guile, my hand
from wrong,
To shut the door on hate and scorn
and pride,
To open then to love the windows
wide.

During the hot days we eliminate
as much heat from the house as possi-
ble and the thinking
housewife remembers
that foods produce heat,
and those which give off
the minimum are the
foods to serve during the
hot weather.

The one who reduces
the heat-producing foods,
starch, fat and sugar,
and replaces them with
foods not rich in these
elements, will be better fitted to en-
dure the weather without overheating
the system.

Eggs, cheese, fish, in combination
with various vegetables served in the
place of meat are most attractive and
satisfying salads.

Some vegetables are richer in the
protein element than others; peas,
beans and lentils are the nearest to
meat of any vegetable.

Rocket Salad.—Prepare crisp
head lettuce and arrange on individ-
ual plates. Prepare a salad dressing
of a tablespoonful of vinegar to three
of oil, a half teaspoonful of salt, a
few dashes of red pepper; doubling
this portion as needed. Cream a
tablespoonful of mayonaisse cheese and
add to the dressing, beaten well to
blend, with an egg beater.

Cheese Jelly Salad.—Mix a half
cupful of good flavored cheese with a
cupful of whipped cream; add salt and
pepper to season and a teaspoonful
of gelatin dissolved in three-fourths
of a cupful of water. Mold in one
large or in individual molds. Cover
each mold with grated cheese when it
begins to harden. Serve with French
dressing to which grated cheese has
been added, as well as a table-
spoonful of catchup.

Nearly all fruits have acids and
suits in solution which are cooling,
and that have tonic properties. A
fruit salad is a most gratifying one
to serve on a hot day; it serves as a
salad and as a dessert. With the ad-
dition of a few nuts it will also be
sufficiently nourishing.

Slice tomatoes, small ones, in
halves, sprinkle with chopped, green
peppers and onion and serve with
French dressing.

SALADS AND SANDWICHES.

If we do our best, if we do not mag-
nify trifling troubles, if we look resolu-
tely, I do not say at the bright side
of things, but at things as they really
are; if we avail ourselves of the man-
ifestations of wisdom around us, we
cannot but feel that life is indeed a
glorious inheritance.—Sir John Lub-
bock.

Salads and sandwiches seem the
most appropriate foods to serve for
the light supper or re-
freshments on a hot day.

St. Regis Salad.—Wash a pair of sweet-
breads and drop with a
bay leaf into boiling water,
simmer until tender,
then chill by putting in
to cold water and cut in
bits, removing all the membrane.

Take equal parts of finely-cut celery
and mix with the sweetbreads; add
a handful of blanched almonds, cut
in shreds. Walnuts may be used, but
they are more difficult to handle. Cut
in halves, a cupful of Malaga grapes,
removing the seeds, add mayonaisse
dressing which has been mixed with
a little whipped cream. Mix all the
ingredients and arrange on individual
plates in lettuce leaves. Garnish with
stuffed olives, sliced. This will serve
eight persons amply.

Fruit and Pepper Salad.—Cut in
dice a small bunch of celery, enough
to make three cupfuls; add four me-
dium-sized apples and a can of pine-
apple, one can of red peppers and one
sweet, green pepper, chopped. Mix
lightly with mayonaisse dressing and
serve in green pepper cups or in
halves of lemons. These may be
saved for the purpose when making
lemonade. The green peppers may
be cut, leaving a small handle like a
basket.

Olive and Celery Sandwiches.—
Chop separately in a chopping bowl
an equal quantity of stuffed olives,
the kind stuffed with pimentos) and
tender celery. Mix and moisten with
sufficient mayonaisse dressing to
spread easily. Put on buttered bread
and cut in any desired form.

Poppy Seed Salad.—Place head let-
tuce, well crisped and drained, on the
salad plates; sprinkle with grated
sugar, cheese, Roast until well
browned in a half cupful of poppy
seeds and sprinkle over with salad.
Serve with French dressing.

A tart apple chopped with equal
quantities of southern onion served on
lettuce with any good dressing is a
most tasty salad.

Nellie Maxwell

IRON POSTS SUPPORT WIRE

German Idea That Makes Their
Trenches Only a Little Way From
Being Impregnable.

In the Atlantic Monthly Mr. Edward
Morine describes a very clever im-
provement the Germans have made in
their barbed-wire defenses. The
wires are usually fastened to wooden
posts, of course, but the Germans have
found a better support for them. He
writes:

"After we had taken the German
trench, our men set to work to remodel
it, shifting the parapet to the other
side, building little outpost trenches
and setting barbed wire. The latter
job was done in a wonderfully short
time, thanks to German thoroughness.
For the wooden stakes to which the
wire is tied they had substituted soft
iron rods, three-quarters of an inch
thick, twisted five times in the shape
of a great corkscrew. This screw twist-
ed into the ground exactly like a cork-
puller into a cork. The straight part
of the rod, being twisted upon itself
down and up again every ten inches,
formed six or seven small loops in a
height of about five feet. Into these
eyes the barbed wire was laid and
solidly secured with short lengths of
tying wire.

"First cutting the tying wire, we lifted
the barbed wire out of the eyes,
shoved a small stick through one, and,
turning the rod with the leverage of
the stick, unscrewed it out of the
ground, and then, reversing the pro-
cess, screwed it in again. The advan-
tage of this rod is obvious. When a
shell falls in the midst of this wire
protection, the rods are bent and twisted,
but unless broken off short they
always support the wire, and even
after a severe bombardment present a
serious obstacle to the assailants. In
such case wooden posts are blown to
smithereens by the shells, and when
broken off they let the wire fall flat
to the ground."

HERMIT'S FARE COSTS LITTLE

Reputed "Holy Man" of Japan Sub-
sists on Laurel Leaves and a Few
Raw Potatoes Daily.

A hermit who has set up his private
shrine by the wayside calls himself
the incarnation of Fudusama, the god
of fire. This mysterious man makes
his abode in a little coop near the
botanical gardens, paying a monthly
rental of \$2.25. On the plaster just
below the paper window is written:

"The worshiping place of the wood-
eating hermit."

Day and night one can see the flare
of fire on the paper window and a low
voice can be heard, says the East and
West News. Every passer feels a
queer sensation as he goes by. The
visitor knocked at the dismal-looking
entrance. The one who came to an-
swer was the mysterious man. He
looked to be about fifty-five and in his
bony and reflective features he
showed a magnetic smile.

It seems he began his pious life by
scorching his body with a lighted
candle to save the life of his sick
child. He fasted 21 days and prac-
ticed water meditation. The child re-
covered. His faith grew stronger. For
30 years past he has touched no rice
or other cereal. Before the visitor he
checked some laurel leaves. Fifty of
these, five raw potatoes, a little salt
and water, were his daily fare. He is
said to effect miraculous cures.

Thorough.

"Did the grasshoppers do much dam-
age to your farm last year?"
"I should say they did. They de-
voured everything clear down to the
first mortgage."

For light,
wholesome cakes,
biscuits and pastry, use

K C BAKING POWDER

Always safe and reliable. If it
isn't all we claim your grocer
will refund your money.

JAQUES MFG. CO., CHICAGO

Part of the Fun.
"There are few people in this world
who can resist the temptation to
give unsolicited advice."
"But, why, my friend, should one
resist a temptation of that sort?"
asked the ardent fan.
"I don't understand you, sir."
"Nine out of ten people would never
attend a baseball game if they couldn't
give the players and the umpire unso-
lited advice."

Swindled.
"My uncle from Kansas was in
town last week."
"How did he enjoy his visit?"
"He didn't. When he found out
that the Eden Musee was closed he
was so mad he threatened to sue the
railroad company if they didn't re-
fund the price of his ticket."

Pretext.
"I think I'll take the day off and go
fishing."
"Are you a fisherman?"
"No. But I feel as if I ought to of-
fer some excuse for taking a day off."

W. L. DOUGLAS

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the value protected against high prices for inferior shoes. The
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Francisco than they do in New York. They are always worth the
price paid for them.

The quality of W. L. Douglas product is guaranteed by more
than 40 years experience in making fine shoes. The smart
style and the leader in the Fashion Centres of America.
They are made in a well-equipped factory at Brockton, Mass.,
by the highest paid, skilled shoemakers, under the direction and
supervision of experienced men, all working with an honest
determination to make the best shoes for the price that money
can buy.

Ask your shoe dealer for W. L. Douglas shoes. If he can-
not supply you with the kind you want, take no other
make. Write for interesting booklet explaining how to
get shoes of the highest standard of quality for the price,
by return mail, postage free.

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name and the retail price
stamped on the bottom.

W. L. Douglas
President
W. L. Douglas Shoe Co., Brockton, Mass.

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and Best Contains neither
Opium, Morphine nor Other
NARCOTIC.

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Signature of
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pation, Sour Stomach, Diarrhoea,
Worms, Feverishness and
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substance. Its age is its guarantee. It destroys Worms
and allays Feverishness. For more than thirty years it
has been in constant use for the relief of Constipation,
Flatulency, Wind Colic, all Teething Troubles and
Diarrhoea. It regulates the Stomach and Bowels,
assimilates the Food, giving healthy and natural sleep.
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